Installation and Servicing Instructions for Rayburn 200G/L Gas Fired Cooker

AUSTRALIAN MARKET

Certificate of Approval No. 5013

IMPORTANT NOTICE: Any alteration that is not approved by AGA, could invalidate the approval of the appliance, the operation of the warranty and could also affect your statutory rights.

Control of Substances - Health and Safety Important

This appliance may contain some of the materials that are indicated below. It is the Users/Installers responsibility to ensure that the necessary personal protective clothing is worn when handling, where applicable, the pertinent parts that contain any of the listed materials that could be interpreted as being injurious to health and safety, see below for information.

Firebricks, Fluebeds, Artificial Fuels – when handling use disposable gloves.

Fire cement – when handling use disposable gloves.

Glues and sealants – exercise caution – if these are still in liquid form use face mask and disposable gloves.

Glass Yarn, Mineral Wool, Insulation Pads, Ceramic Fibre, Kerosene Oil –may be harmful if inhaled. may be irritating to skin, eyes, nose and throat. When handling avoid, inhaling and contact with skin or eyes. Use disposable gloves, face-masks and eye protection. After handling wash hands and other exposed parts. When disposing of the product, reduce dust with water spray, ensure that parts are securely wrapped.

INTRODUCTION

The Rayburn 200 G/L Cooker provides cooking facilities only, and is suitable for Natural Gas. A single atmospheric gas burner is thermostatically controlled at cooking rates, and operates at a low bypass rate when idling.

The exhaust flue connection of the appliance is in Open Flue form, operating on natural draught.

Facilities included on the cooker are, a heat graduated hotplate, main oven and lower oven. A timing programmer is also available, as an optional extra.

Technical Specification		
Natural Gas		
Heat Input	5.6kW	
Pressure	G20 G25	20mbar 25mbar
Injector Size Pilot Size	1.82 Bray 460 38/36A	
Propane		
Heat Input	20MJ/h	
Inlet Pressure	Propane	2.75 kPa
Injector Size Pilot Size	1.27 Bray 220 4209	

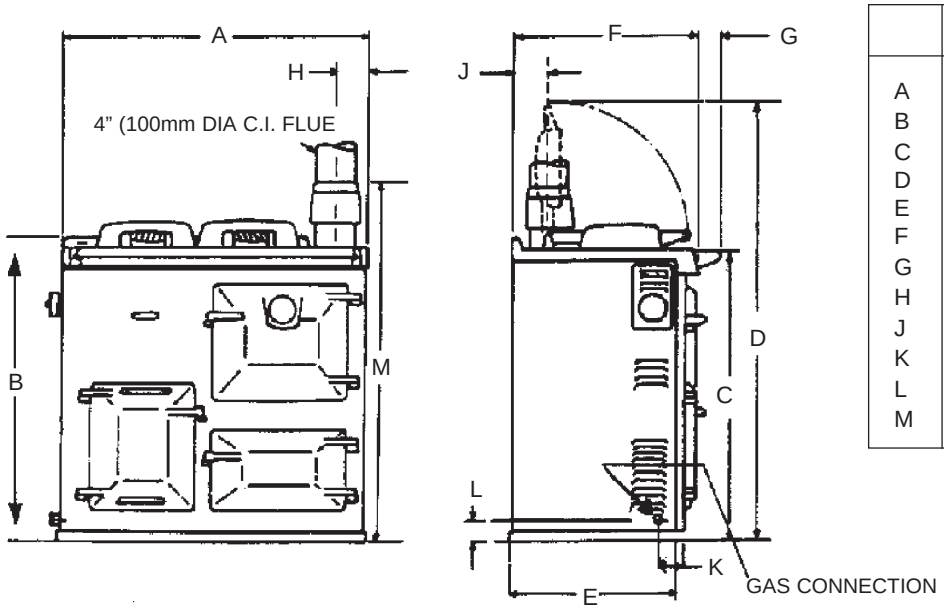
INSTALLATION INSTRUCTIONS

Gas connection 15mm O.D. copper
Open flue outlet 100mm (4in. int)
Electric Supply 240V ~ 50Hz 3 amp fused
Weight of Appliance 275kg

Installation Instructions

The appliance must be installed in accordance with these instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, the AGA Gas Installation Code and any other relevant statutory body.

In your own interests, and that of safety to comply with the law, all gas appliances to be installed by authorised persons, in accordance with the above regulations. Failure to install appliances correctly could lead to prosecution.



	mm	ins
A	840	33
B	848	33 5/16
C	820	32 1/4
D	1245	49
E	457	18
F	510	20
G	65	2 5/8
H	95	3 3/4
J	95	3 3/4
K	45	1 3/4
L	55	2 1/4
M	995	39 1/4

Fig. 1

Appliance
The appliance must be installed on a solid level floor or base of incombustible material which is capable of supporting the total weight.

Location
The location chosen for the appliance must permit installation and the provision of a satisfactory flue and an adequate air supply. The location must also provide adequate space for servicing and air circulation around the appliance. See Section - Installation of Appliance - General.

GAS SUPPLY

Meters
A gas meter is connected to the service pipe by the local Gas Region or a local Gas Region Contractor. An existing meter should be checked, preferably by the Gas Region, to ensure that the meter is adequate to deal with the total rate of gas supply required.

Installation Gas Pipes
Installation pipes should be fitted in accordance with local gas fitting regulations. Pipework from the meter to the appliance must be of adequate size. Do not use pipes of a smaller size than the appliance gas connection. The complete installation must be tested for soundness and purged.

FLUE SYSTEM

Detailed recommendations for fluing are given in Fluing and Ventilation Standards.

The following notes are intended to give general guidance:

The cross-section area of the flue serving the cooker must not be less than the area of the flue outlet of the cooker, and at least 3m high from the floor level.

If flue pipe is to be used it must not be less than 130mm internal diameter.

Flue pipes and fittings should be constructed from one of the following materials.

Material	**Protective Finish**
Mild Steel 1.6mm	None
Mild Steel 0.8mm over 100mm to 200mm dia.	Z275 Zinc coated (AS 1397)
Mild Steel 0.8mm over 100mm to 200mm dia.	Aluminised 122g/m²
Mild Steel 0.8mm over 100mm to 200mm dia.	Aluminised zinc coated (AS 1397)
Stainless Steel 0.7mm over 100mm to 200mm dia.	430 & 300 Series grades
Fibre Cement light grade (asbestos free)	Autoclaved
Fibre Cement Heavy grade (asbestos free)	Autoclaved
Bricks (clay bldg) cement or lime mortar joints	Unprotected
Bricks	Parged with water and acid-proof cement mix
Bricks	Inside face lined with acid-resisting tiles embedded in acid-resisting jointing materials.
Precast concrete bricks or blocks	Unprotected
Flue bricks (see definition)	Nil or glazed internally
Firebricks, set in fireclay	None
Twin wall flue, AGA approved	

The flue should terminate in accordance with the relevant recommendations given in Fluing and Ventilation Standards.

The flue pipe shall be terminated with an approved cowl except where the authority specifically agrees otherwise. The outlet of natural draught flue or chimney shall be so located in relation to neighbouring constructions that wind from any direction will not create downdraught in the flue.

Flue pipes which extend through the roof shall terminate no less than 500mm from the nearest part of the roof.

Before connecting the appliance to or inserting a liner into, a flue that has been previously used the flue must be thoroughly swept clean of any soot and loose material. If a register plate, restrictor plate, damper etc. is fitted in the flue it must be removed before connecting the appliance to, **or inserting a liner into the flue**.

The flue should terminate in accordance with the relevant recommendations. The point of termination must not be within 600mm of an openable window, air vent or any other ventilation opening.

EFFECT OF AN EXTRACTION FAN

If there is any type of extract fan fitted in the same room as an appliance, there is a possibility that if adequate air inlet area from outside is not provided, spillage of the products from the appliance flue could occur when the extract fan is in operation.
Where such installations occur, a spillage test must be carried out as follows:- By holding a smoke match so that the flame is approximately 3mm up inside the lower edge of the draught diverter. Spillage is indicated by the smoke being displaced outwards from the draught diverter.
Any necessary remedial action must then be taken.

ELECTRICAL SUPPLY

Wiring external to the appliance must be installed in accordance with the current S.A.A. Wiring Regulations and any local regulations which apply.
The appliance is supplied for 240 volt ~ 50Hz and fuse rating of 3A.
The method of connection to the mains electricity supply must facilitate complete electrical isolation of the appliance, preferably by the use of an unswitched shuttered socket-outlet in conjunction with a fused three-pin plug

Alternatively, a fused double-pole switch having contact separation of at least 3mm in both poles serving only the appliance may be used.

The point of connection to the mains should be readily accessible and adjacent to the appliance. For wiring instructions. See Fig. 2

CONTROLS

An optional external electrical programmer is available, which will provide a timing feature to switch the main oven to the desired temperature setting as and when required. See Fig. 3.

INSTALLATION OF APPLIANCE

General
The following minimum clearances for servicing/installation are required:-

Between wall and LH side of appliance 150mm

Between wall and RH side of appliance 25mm

Above the raised insulating cover handle 60mm

In addition, adequate clearance must be available at the front of the appliance to enable it to be operated and serviced. Flue piping and fittings must not be closer than 25mm to combustible materials and where passing through a combustible partition such as a ceiling or roof, must be enclosed in non-combustible sleeve providing an air space of at least 25mm.

Spaces around the flue pipes passing through walls or floors should be sealed against the passage of smoke and flame.

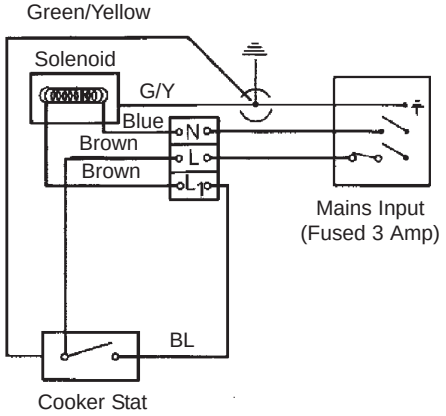


Fig. 2 Wiring Diagram without Programmer

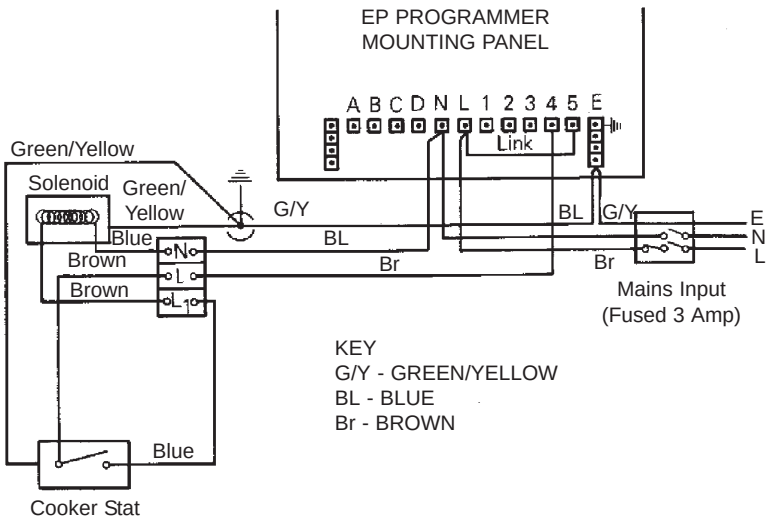


Fig. 3 Wiring Diagram with Programmer

Preliminary Installation

The appliance is delivered assembled with the exception of the following items which are supplied separately packed and require assembly:

1. Draught Diverter Assembly
   See Fig. 4
2. Appliance Rear Distance Bracket
   (For use when appliance is Bracket installed 25mm away from a rear wall of combustible material)
   See Fig. 5.
3. Insulating Covers
4. Handrail Brackets and Handrail

Site Location

1. Remove the appliance assembly from its transit wooden pallet by the temporary location of a sloping ramp board between the pallet and the floor.

   With the appliance on the floor carefully lift the appliance (taking care not to damage the enamelled/painted components or the floor covering in the room) and insert suitable rollers beneath the base plate to aid positioning of the appliance. When in position remove rollers and continue assembly.

NOTE: IF THE REAR WALL IS OF COMBUSTIBLE MATERIAL, THERE MUST BE AN AIR GAP OF 25mm BETWEEN THE WALL AND REAR OF APPLIANCE. FIT REAR DISTANCE BRACKETS AS SHOWN IN FIG. 5. USING ONE OF THE SECURING SCREWS HOLDING THE REAR PANEL IN POSITION.

2. Assemble and locate the flue draught diverter assembly on the top plate. (See Fig. 4).

3. Fit a 600mm minimum vertical height of flue pipe into the draught diverter flue socket, sealing joint with fire cement. See Fig. 6.

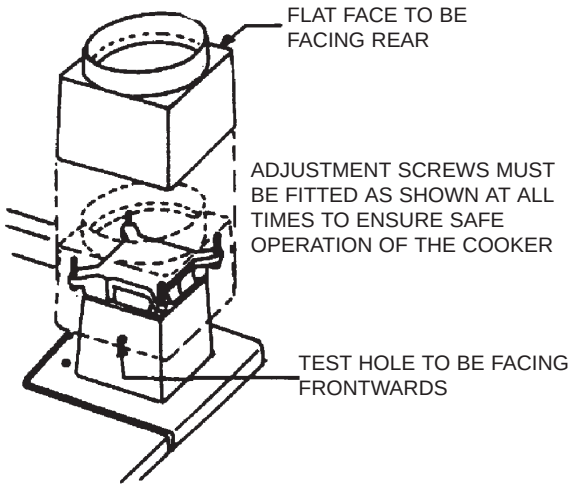

FLAT FACE TO BE FACING REAR
ADJUSTMENT SCREWS MUST BE FITTED AS SHOWN AT ALL TIMES TO ENSURE SAFE OPERATION OF THE COOKER
TEST HOLE TO BE FACING FRONTWARDS

Fig. 4

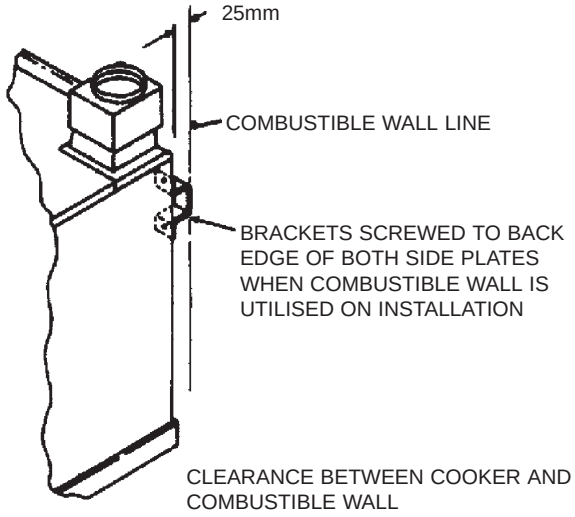

25mm
COMBUSTIBLE WALL LINE
BRACKETS SCREWED TO BACK EDGE OF BOTH SIDE PLATES WHEN COMBUSTIBLE WALL IS UTILISED ON INSTALLATION
CLEARANCE BETWEEN COOKER AND COMBUSTIBLE WALL

Fig. 5

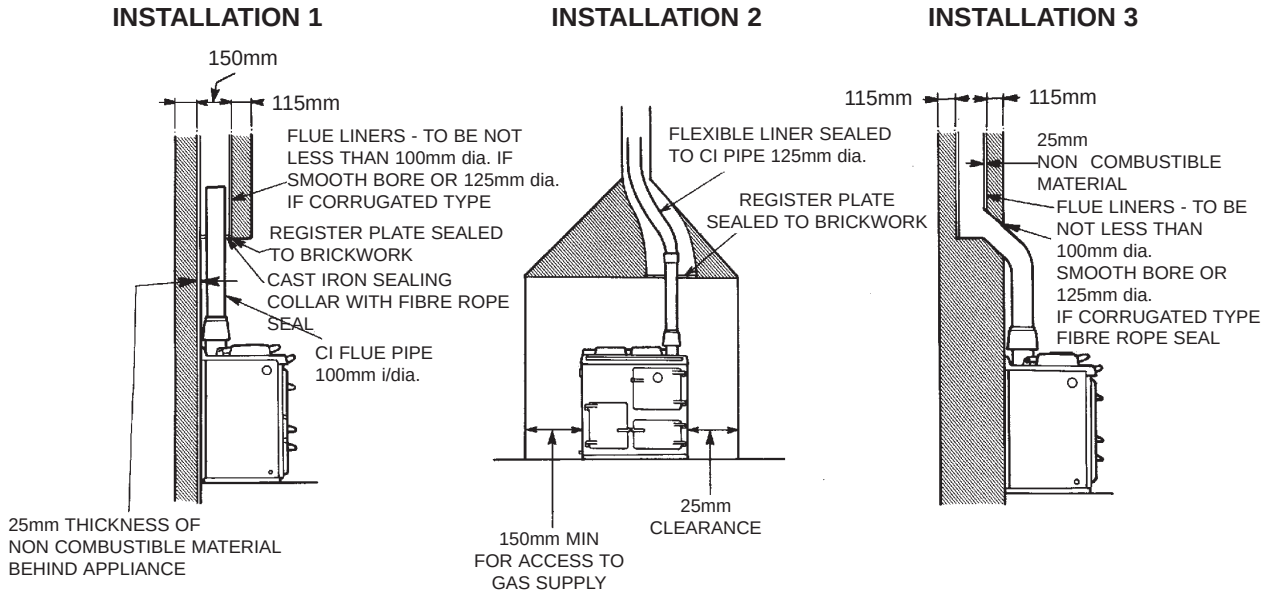

INSTALLATION 1
INSTALLATION 2
INSTALLATION 3
150mm
115mm
FLUE LINERS - TO BE NOT LESS THAN 100mm dia. IF SMOOTH BORE OR 125mm dia. IF CORRUGATED TYPE
REGISTER PLATE SEALED TO BRICKWORK
CAST IRON SEALING COLLAR WITH FIBRE ROPE SEAL
CI FLUE PIPE 100mm i/dia.
25mm THICKNESS OF NON COMBUSTIBLE MATERIAL BEHIND APPLIANCE
FLEXIBLE LINER SEALED TO CI PIPE 125mm dia.
REGISTER PLATE SEALED TO BRICKWORK
150mm MIN FOR ACCESS TO GAS SUPPLY
25mm CLEARANCE
115mm
115mm
25mm NON COMBUSTIBLE MATERIAL
FLUE LINERS - TO BE NOT LESS THAN 100mm dia. SMOOTH BORE OR 125mm dia. IF CORRUGATED TYPE FIBRE ROPE SEAL

Fig. 6

4. Insulating covers are placed in position and their chrome hinge spindle inserted and held in position with the circlips provided.

5. The handrail brackets are held on the front edge of the cooker top-plate casting. Remove the travel nuts and replace with the handrail brackets ensuring the fibre protecting washers are in position. Insert the handrail with the fitted endcaps into the brackets, positioning them correctly, and tighten the locating bolts.

GAS INSTALLATION

1. Connect the gas supply to the pre-formed 15mm O.D. copper pipe from the integral union gas service cock on the appliance.
2. Test the whole of the gas installation, including the meter for soundness and purge in accordance with the relevant recommendations.

ELECTRICAL CONNECTIONS

A 240V ~ 50Hz electrical supply is required near to the appliance.
The appliance is supplied with a 0.75mm^2 (24x0.2mm) - 3 core PVC x 3 meters long replaceable power supply cable, which must be connected as described under “Electricity Supply”.
A label attached to the end of the flexible cable gives details of the cable core colour coding and their function which should be adhered to. When connecting to a 3 pin plug, observe the following recommendations:-

1. The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.
2. The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
3. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

NOTE: IN THE EVENT OF AN ELECTRICAL FAULT AFTER INSTALLATION OF THE APPLIANCE, PRELIMINARY SYSTEM CHECKS SHALL BE CARRIED OUT (e.g. AS DESCRIBED IN THE MULTIMETER INSTRUCTION BOOK).

LIGHTING THE BURNER - See Fig. 7

IMPORTANT: IF THE PILOT IS EXTINGUISHED FOR ANY REASON, ALWAYS WAIT AT LEAST 3 MINUTES BEFORE RE-ATTEMPTING TO RELIGHT.

1. Switch OFF the electrical supply at the wall socket and ensure the optional programmer if fitted is switched to the OFF position.

2. Ensure that the thermostat knob D is at the LOW position. Fig. 7.

3. Open the outer burner door A.

4. Turn ON the service cock E (below the cooker burner control valve) so that the screwdriver slot is in line with pipework.

5. Turn the control knob B to the ignition symbol ✧ and depress it fully.

6. Keeping Control Knob B depressed fully simultaneously press Piezo Spark Generator C repeatedly until the pilot flame lights. This is visible through the sight glass F (Fig. 7) (A few seconds must be allowed for gas to reach the pilot burner).

7. Continue to hold down Control Knob B for at least 15 seconds after the pilot flame has lit, then release the knob slowly. The pilot flame will remain alight if its presence has been detected by the flame sensor unit.

If the flame does not remain alight **wait 3 minutes** and repeat the sequence holding the control knob B for a slightly longer time.

8. Check the leak detection fluid for gas soundness at the joint of the pilot supply pipe with the control valve.

9. Check that the pilot flame is enveloping the pilot thermocouple.

10. With the thermostat knob D still at its minimum setting (LOW). TURN the Control Knob B to the large main flame symbol .

11. Check that the main burner has lit.

12. Check that the burner pressure is correct at Test Nipple G for Low Fire.

13. Leave at LOW fire for 5 minutes.

14. Turn thermostat knob D to No. 9, turn ON the electricity supply, and the programmer if fitted requires setting to continuous.

15. Check that the main burner flame has increased from LOW to HIGH.

16. Check that the burner pressure is correct for this setting.

17. Check that the main burner gas pressure is maintained and unaffected when other gas appliances are used.

18. Check there is no spillage of combustion products from the appliance down-draught diverter by carrying out a spillage test as detailed in BS. 5440: 1 i.e. By holding a smoke match so that the flame is approximately 3mm up inside the lower edge of the draught diverter. Spillage is indicated by the smoke being displaced outward from the draught diverter.

Inspect flame pattern and appearance of burner at high fire to establish that there is adequate air for combustion.

19. Turn the control knob B to ✲ and remove the pressure gauge from the burner test nipple, then replace the sealing screw.

20. Return control knob B to large flame symbol.

21. Close outer burner door.

HOW TO OPERATE COOKER CONTROL

Overnight and when not required for cooking, leave thermostat knob D at LOW position. To increase the temperature of the oven or hotplate, turn the thermostat knob D to required temperature setting.

See separate programmer operating instructions to set the programmer if fitted.

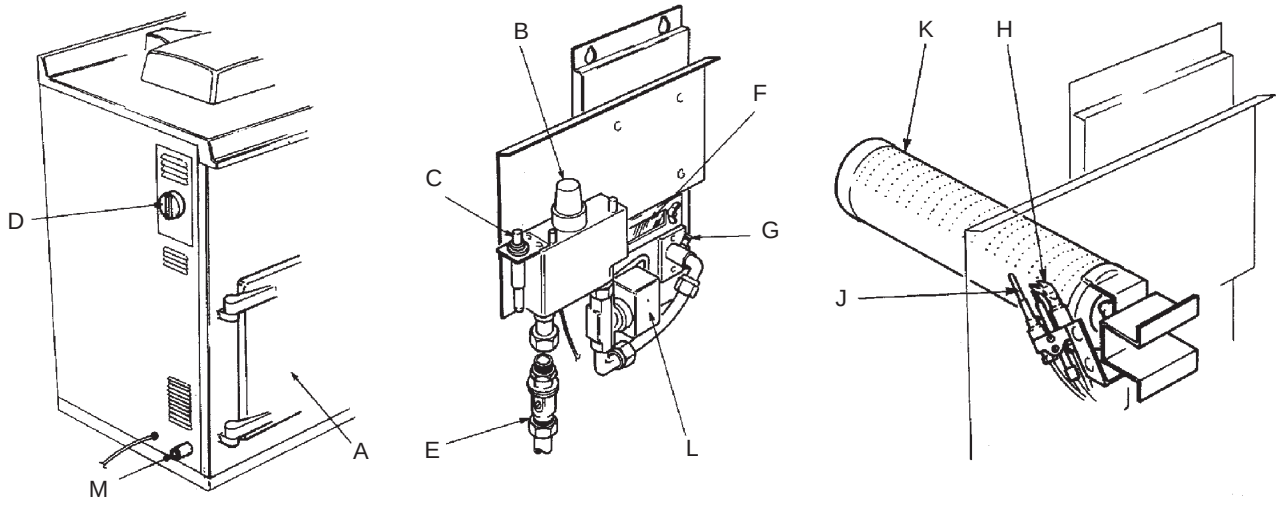
TO TURN OFF COOKER BURNER

Press and turn control knob B clockwise to off (● symbol) whereupon the main cooker burner and the pilot burner will extinguish.

NOTE: IF THE BURNER IS TO BE RE-LIT IN A DAY OR TWO TURN THE CONTROL KNOB B TO ✲ SYMBOL LEAVING THE PILOT ALIGHT. THE MAIN BURNER WILL THEN LIGHT IMMEDIATELY YOU TURN CONTROL KNOB B FROM ✲ TO AND THE THERMOSTAT KNOB D TO REQUIRED SETTING.

ADVISE USER ABOUT THE FOLLOWING ITEMS ON COMPLETION OF INSTALLATION.

(a) For continued efficient and safe operation of the appliance, it is important that adequate servicing is carried out at regular intervals.



A. OUTER BURNER DOOR
B. GAS CONTROL VALVE KNOB
C. PIEZO SPARK GENERATOR
D. THERMOSTAT KNOB
E. SERVICE COCK
F. SIGHT GLASS
G. PRESSURE TEST NIPPLE
H. PILOT BURNER HEAD
J. THERMOCOUPLE
K. MAIN BURNER
L. SOLENOID
M. GAS CONNECTION

BURNER ASSEMBLY

Fig. 7

(b) Hand the Operating Instructions and Installation and Servicing Instructions to the User and demonstrate the correct operation of the appliance and system controls. See notes under heading 'Methods of Appliance Control'.

Note: The cooker is designed to be alight continuously, with the thermostat at LOW during times of low cooking load or idling conditions, and the thermostat set to give the appropriate oven conditions when cooking - see the Rayburn Cook Book for recipes.

METHOD OF APPLIANCE CONTROL

The cooker burner provides heat for the two ovens and hotplate. A main gas service cock is incorporated below the cooker burner control valve.

Operation

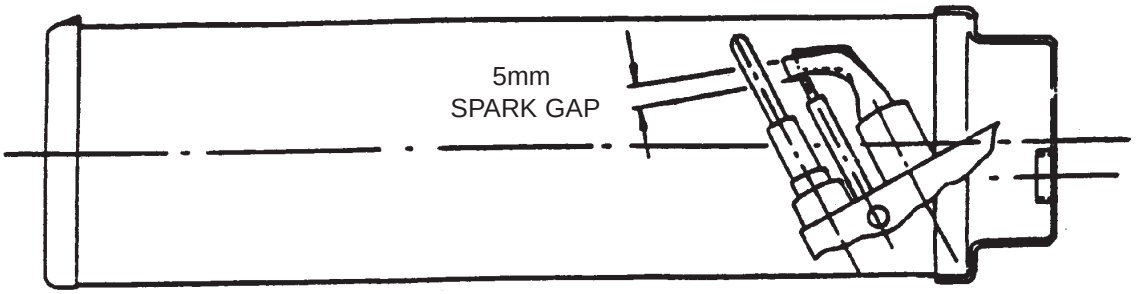
The burner K has a permanent pilot light H protected by a flame supervision device. Turning ON the main gas service cock E to allow gas to the gas control valve turning and pressing control knob B to ✧ allows gas to pass to the pilot light H which must be lit by the means of the Piezo (knob C).

When the pilot heats the thermocouple probe J correctly, gas is allowed to pass through the flame supervision device.

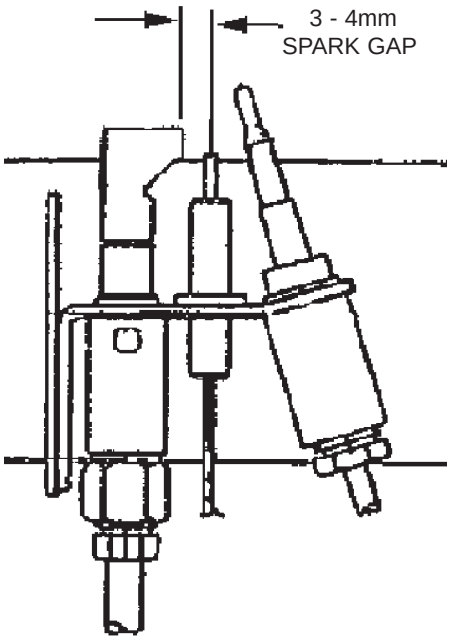
Depressing the control knob B and turning to 🔥 allows the gas to the main burner K which crosslights from the pilot burner.

LOW is the minimum (and idling gas rate and turning the thermostat knob D to a higher setting selects the temperature of the ovens required for cooking.

When not in use, reset knob D to LOW.



Natural Gas Burner and Pilot Assembly



L.P.G. Burner and Pilot Assembly

Fig. 8

Servicing Instructions

ANNUAL SERVICING

It is important that servicing be carried out by authorised personnel.

With normal use, a cooker flueway clean and burner service should be carried out once per annum.

The householder should be advised to turn OFF the cooker control knob B the night before, the day of service, so that the appliance will have cooled down by the following morning, in readiness for servicing. Before commencing any servicing, turn OFF the gas supply at the appliance service gas cock (below cooker burner control valve).
After servicing the appliance it must be tested for spillage - see Commissioning Section Clause 18 for full test details.
WARNING: DISCONNECT FROM ELECTRICITY SUPPLY OR REMOVE PLUG BEFORE COMMENCING SERVICING.

Oven Door Fit - Both doors must be checked and adjusted if necessary to ensure the alignment with the door catch is correct, the keep is secure and the oven is sealed when the door is closed.

STANDARD ANNUAL SERVICE SCHEDULE

To obtain Servicing Access - Fig. 1

To obtain servicing access to main gas burner, gas control and heat exchanger, proceed as follows:

a. Lift out the hotplate.

b. Open the outer burner door A and lift it off.

c. Disconnect main burner inlet union connection below valve.

d. Disconnect solenoid plug by undoing the small screw in the top of the plug.

e. Loosen the two top fixing screws and remove the two lower fixing screws on the burner front plate.

f. Lift up the burner front plate and draw carefully forward.

To Service Main Burner
Gently brush away any deposit on burner and examine gas ports. Remove any lint or fluff from injector and venturi entrance, and check pilot burner assembly for damage, and probe bracket for correct alignment.
DO NOT USE WIRE TO CLEAN INJECTOR ORIFICE.

To Service Pilot Burner
Remove pilot burner as instructed in 'Replacement of Parts' in Section 5.

Remove pilot injector and check to see if it is free of deposit with a toothbrush bristle or similar if necessary.

DO NOT USE OVERSIZE WIRE TO CLEAN INJECTOR ORIFICE

Examine probe end of flame supervision device and replace flame failure probe if probe end is badly pitted, corroded or malfunctioning.

To Clean Heat Exchanger and Flueways
a. Remove the main and pilot burner assembly as previously described.

b. Place a layer of paper on combustion chamber base plate.

c. Examine insulation panels for any signs of deterioration, replace if needed. Clean oven (a cast iron side if necessary).

d. Remove layer of paper with fallen debris.

e. Check that oven top is free of deposit and brush in between ribs on hotplate underside.

f. Examine soft rope seal located on underside of hotplate baffle plate. Replace if necessary.

g. Examine soft rope seal located around hotplate aperture in top plate. Replace if frayed or damaged.

h. Re-fit the main and pilot burner assembly in reverse order of assembly. Test all disconnected joints for gas soundness.

i. Replace hotplate ensuring that the underside ribs lie over the combustion chamber.

j. Turn ON appliance service cock on below burner control valve. Light pilot and turn oven control knob to confirm the burner lights satisfactorily in accordance with lighting instructions.

REPLACEMENT OF PARTS

Only to be carried out by authorised personnel.

1. Oven Temperature Indicator
a. Open main oven door and remove from cooker. Place enamelled side on a cloth to protect it, and remove four screws securing inner lining panel to outer door.

b. Remove inner lining panel and slagwool insulation.

c. Unscrew two hexagon nuts securing indicator to outer door and remove indicator.

d. Fit replacement indicator in reverse order of dismantling.

e. Seal indicator to door with gasket.

f. Reassemble as c. to a. above.

2. Thermocouple

a. Remove burner assembly as detailed in Servicing Schedule under 'To Obtain Servicing Access'.

b. Remove thermocouple from gas valve.

c. Remove thermocouple from pilot burner.

d. Replace with new thermocouple assembling in reverse order, using slotted adaptor.

e. Reassemble burner assembly into cooker.

3. H.T. Spark Lead

a. Remove burner assembly as detailed Servicing Schedule under 'To Obtain Servicing Access'.

b. Remove HT spark lead from piezo spark generator.

c. Remove HT spark lead from spark electrode.

d. Replace with new HT spark lead, reassembling in reverse order.

e. Reassemble burner assemblies into cooker.

4. Spark Electrode

a. Remove burner assembly as detailed Servicing Schedule, 'To obtain Servicing Access'.

b. Remove HT spark lead from spark electrode.

c. Remove spark electrode by pulling downwards.

d. Replace with new spark electrode taking care not to put any strain on the ceramic body - ease the electrode in up to the stop.

e. Reconnect the HT spark lead.

f. Reassemble burner assembly into cooker.

5. Pilot Assembly

a. Remove burner assembly detailed in Servicing Schedule, 'To Obtain Servicing Access'.

b. Remove HT spark and electrode as described in 4.

c. Remove thermocouple from pilot burner.

d. Slacken the pilot feed pipe unit.

e. Remove the pilot burner fixing screws.

f. Release the pilot feed pipe and pilot burner injector will come free.

g. Examine/clean or renew the injector before replacing it in the new pilot burner.

h. Place the pilot burner carefully over the feed pipe ensuring the correct location of the end of the feed pipe inside the injector and that the injector is sitting correctly inside the pilot burner.

i. Enter the pilot feed pipe nut into the pilot burner and turn by hand a few turns.

j. Replace the pilot burner on to its support bracket and tighten the screws.

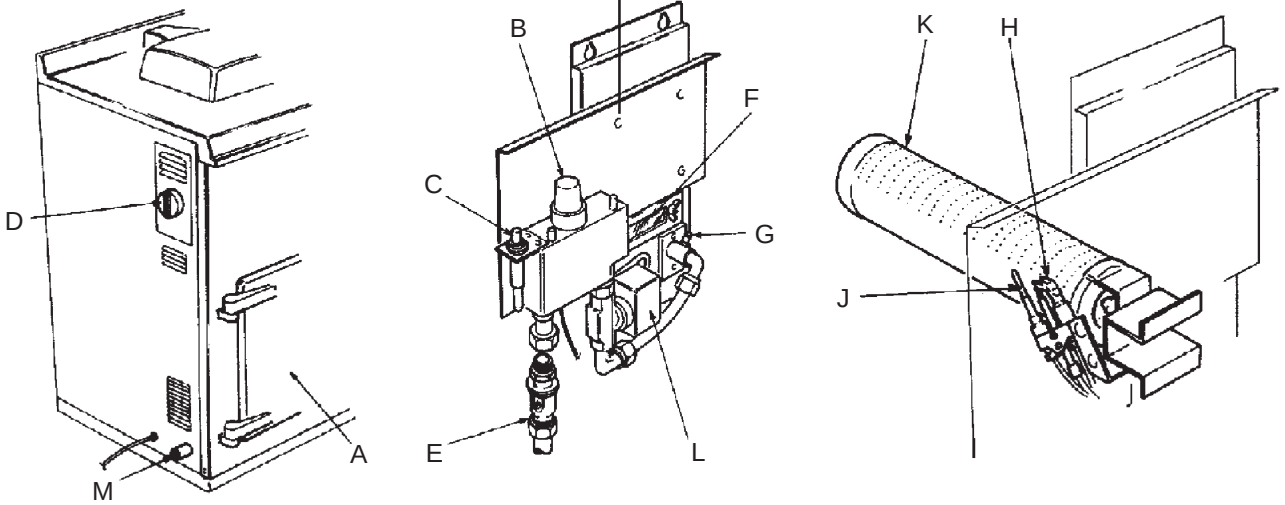
k. Tighten the pilot feed pipe nut fully with a spanner.

l. Replace thermocouple.

m. Replace spark electrode taking care as detailed in (4) above.

n. Replace HT spark lead.

o. Reassemble burner assembly into cooker.



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D. THERMOSTAT KNOB
E. SERVICE COCK
F. SIGHT GLASS
G. PRESSURE TEST NIPPLE
H. PILOT BURNER HEAD
J. THERMOCOUPLE
K. MAIN BURNER
L. SOLENOID
M. GAS CONNECTION

BURNER ASSEMBLY

Fig. 9

6. Thermoseal

a. Ensure that the cooker is ISOLATED FROM THE POWER SUPPLY.

b. Remove thermostat control knob by grasping firmly and pulling off the spindle.

c. Remove the four fixing screws which secure the thermostat mounting plate to the cooker side plate.

d. Remove the earth lead and note position of electrical connection and remove.

e. Unscrew the locknut and washer securing the thermostat.

f. Open top oven door.

g. Slacken the rear screw securing the LH side panel casting in the oven.

h. Remove the front screw from the LH side panel, which allows it to swing out and give access to the thermostat phial mounting brackets.

i. Pull the capillary out of the tube along the front of the cooker sufficiently to enable the phial to be removed from its clips (push the phial towards the rear of the oven to release it from the front bracket).

j. The thermostat can now be removed.

k. Straighten an equivalent length of capillary on the new thermostat taking care when doing so not to kink it.

l. Feed the capillary back through the front tube into the oven and relocate the capillary in the support brackets.

m. Draw the spare capillary back towards the left of the cooker and carefully coil the spare capillary behind the thermostat.

n. Now reverse the order of the above to reassemble (h-b).

7. Gas Valve

a. Remove burner assembly as detailed in Servicing Schedule under ‘To Obtain Servicing Access).

b. Remove thermocouple from S.I.T. valve.

c. Remove H.T. spark lead from Piezo.

d. Remove pilot feed pipe from gas valve.

e. Remove main burner feed pipe from outlet of solenoid.

f. Unscrew the two fixing bolts holding gas valve to its mounting plate.

g. Remove Piezo complete with its mounting bracket from gas valve.

h. Remove inlet gas assembly complete.

i. Remove solenoid valve from gas valve.

j. Fit new gas valve reassembling in reverse order.

8. Solenoid

a. Remove burner assembly as detailed in Servicing Schedule under ‘To Obtain Servicing Access’.

b. Remove thermocouple from S.I.T. valve.

c. Remove H.T. spark lead from Piezo.

d. Remove pilot feed pipe from gas valve.

e. Remove main burner feed pipe from outlet of solenoid.

f. Unscrew the two fixing bolts holding gas valve to its mounting plate.

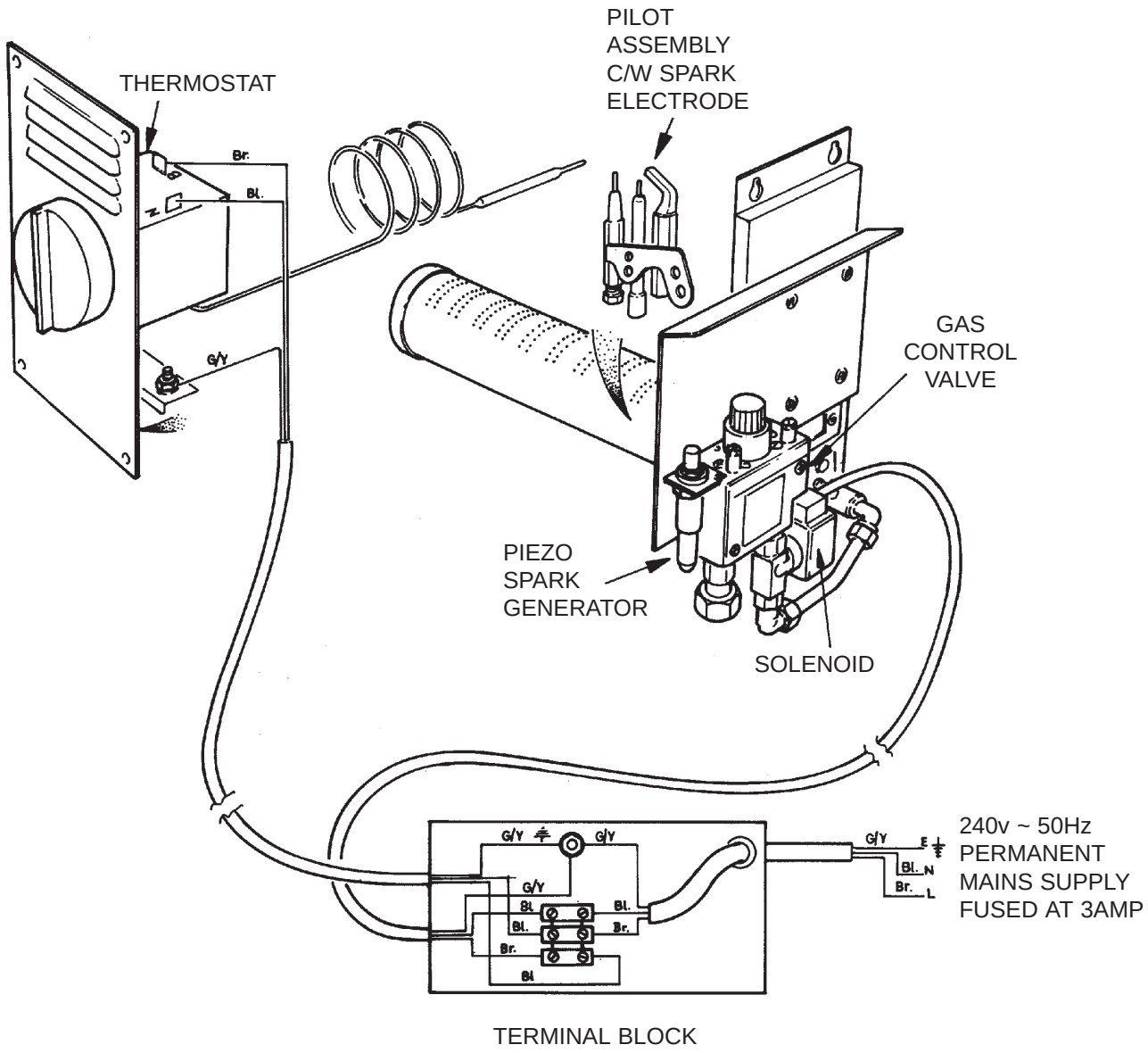
g. Remove Piezo complete with its mounting plate from gas valve.

h. Remove inlet gas assembly complete.

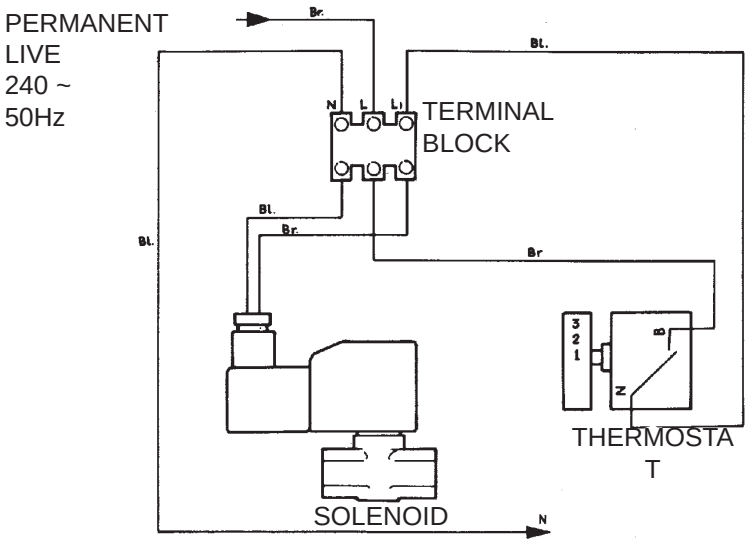
i. Remove solenoid valve from gas valve.

j. Fit new solenoid reassembling in reverse order.

LEAVE SERVICING INSTRUCTIONS WITH THE USER.

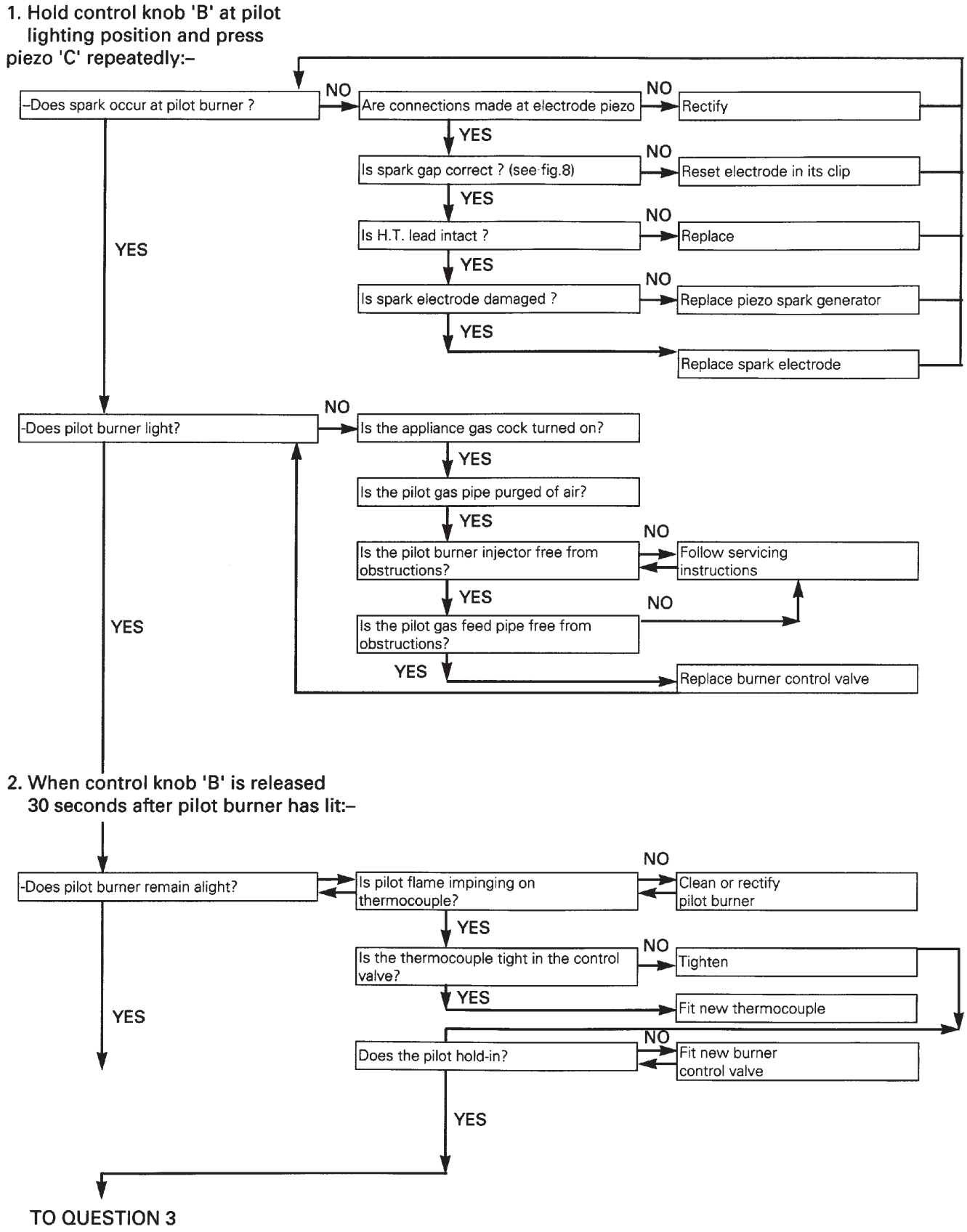


Illustrated Wiring Diagram



Functional Flow Diagram

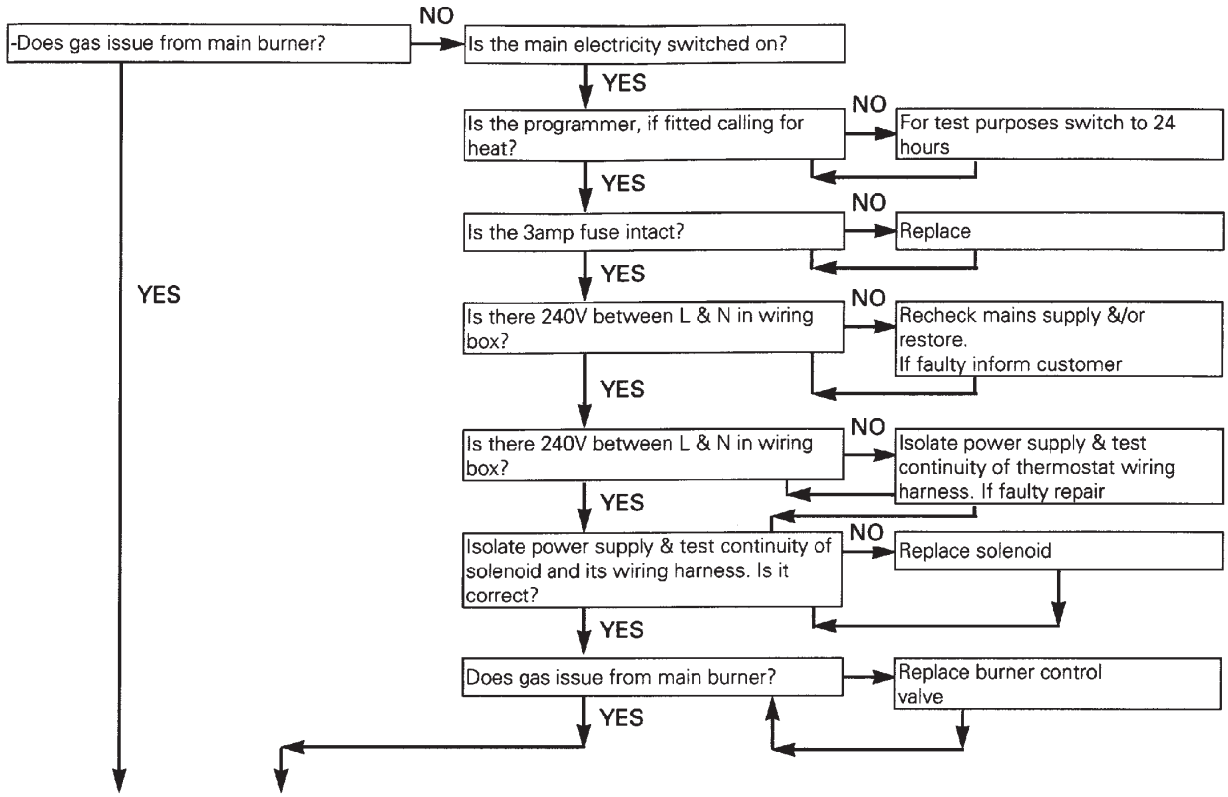
FAULT FINDING



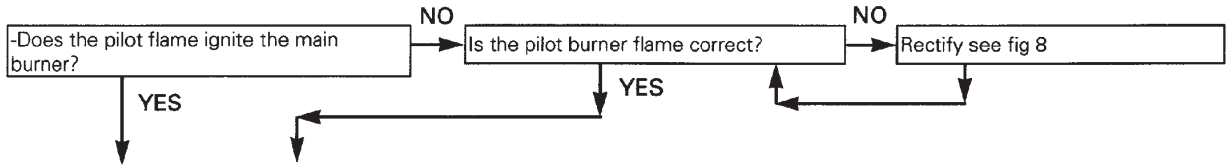
FAULT FINDING

3. When thermostat knob 'D' is turned to a higher setting and knob 'B' is turned from pilot (★) to main burner (🔥)

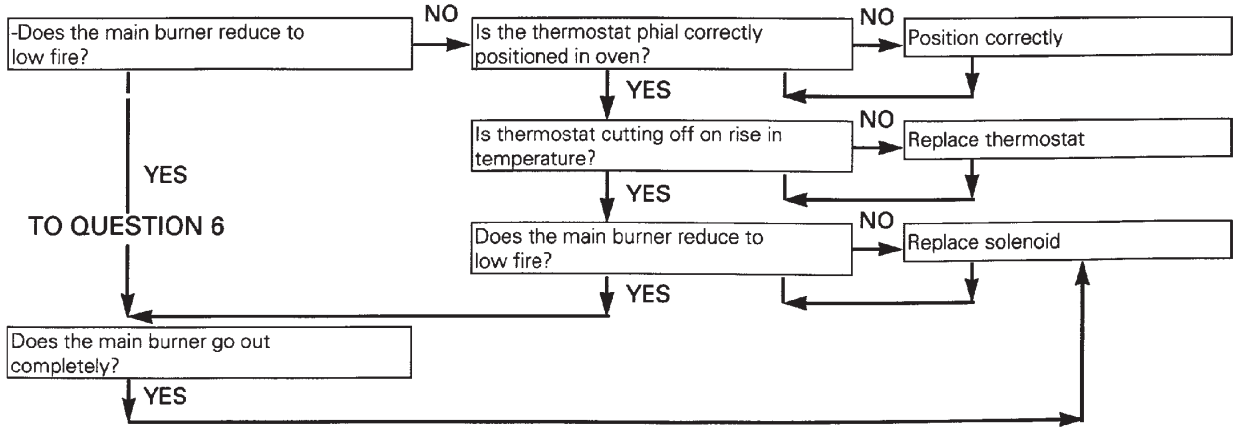
NB It is emphasized that in all cases extreme care must be taken when handling electricity. Isolate the power supply before removing the cover of the wiring box. Physically check all cables and connections. Then using a multi-meter set at 240V A.C check the supply presence of a 240V supply in front of wiring box, having restored the supply for test purposes. Isolate and replace the cover after testing.


-Does gas issue from main burner?
NO
Is the main electricity switched on?
YES
Is the programmer, if fitted calling for heat?
NO
For test purposes switch to 24 hours
YES
Is the 3amp fuse intact?
NO
Replace
YES
Is there 240V between L & N in wiring box?
NO
Recheck mains supply &/or restore. If faulty inform customer
YES
Is there 240V between L & N in wiring box?
NO
Isolate power supply & test continuity of thermostat wiring harness. If faulty repair
YES
Isolate power supply & test continuity of solenoid and its wiring harness. Is it correct?
NO
Replace solenoid
YES
Does gas issue from main burner?
Replace burner control valve
YES
YES

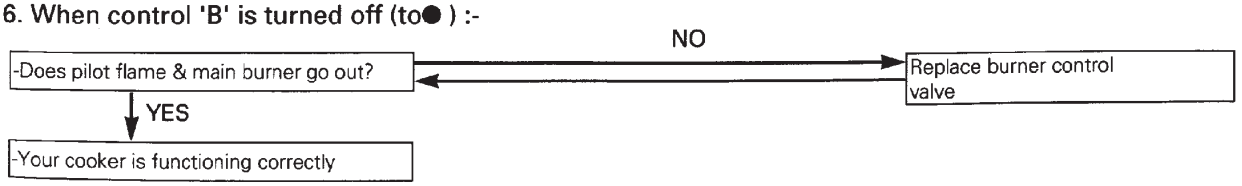
4. When gas issues from the main burner:-

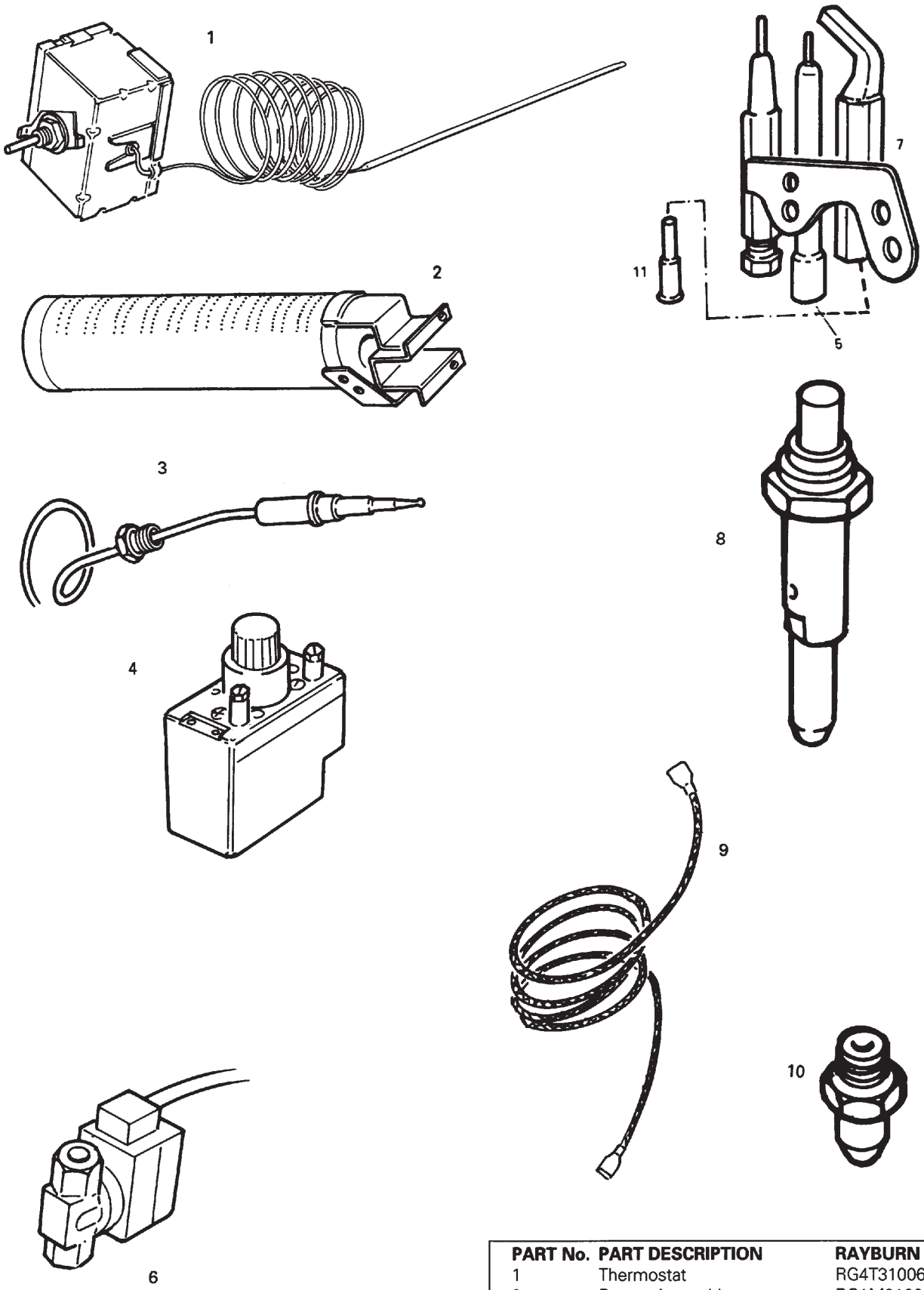


5. When thermostat knob 'D' is turned to a lower setting:-



6. When control 'B' is turned off (to●) :-





PART No.	PART DESCRIPTION	RAYBURN No
1	Thermostat	RG4T310061
2	Burner Assembly	RG1M310033
3	Thermocouple	RG4M310060
4	Gas Valve	RG4M310053
5	Ignition Electrode	RG4M310059
6	Solinoid	RG4M310055
7	Pilot Burner Assembly	RG4M310057
8	Piezo Spark Generator	RG4M32406
9	Ignition Lead	RG4M310041
10	Burner Injector	AG4M33130
11	Pilot Injector	RG4M33115

For further advice or information contact your local distributor/stockist

With AGA's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliance described at any time.

RAYBURN

from AGA

Manufactured by
AGA
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.rayburn-web.co.uk
www.agacookshop.co.uk
www.agalinks.com